

**MOFFAT**

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**REGAL**  
**GAS COOKER**

**INSTRUCTION BOOK**

# REGAL

## YOU AND YOUR NEW COOKER — A GREAT TEAM

You'd be amazed how many good cooks use gas – research has shown that it's the preferred fuel for cooking by both professionals and home cooks.

If you've never cooked with gas before, you'll be pleasantly surprised by the speed and economy and how easy it is to use.

You'll also find that food actually tastes better, because gas is a moist heat which means whatever you're cooking in the oven has less chance to dry out.

Now your new cooker's here, you probably can't wait to get cooking, but before you do, take time out to read through this booklet which is designed to help you make the most of all the features of your new cooker. In particular it is important that you read and understand the advice highlighted in ***bold italics***.

***This has been included for you and your family's safety. A cooker becomes hot with use and retains its heat for a long period of time after use. Whilst it has been designed and manufactured to the relevant British Standards care should be taken when either using or cleaning it.***



***The cooker is designed to be used by adults to cook edible foodstuffs and must not be used for any other purposes. Children, babies and toddlers should be kept away from the cooker at all times.***

***Please ensure that you retain this instruction book and make it available to guests etc. who may want to use the cooker. Also pass it on with the cooker if you give or sell it to another user.***


***The Installation Instructions provided with your cooker give instructions on how and where it can be fitted. If already installed you should satisfy yourself that all requirements have been met, if in doubt check with a competent person. More details on installation are given on page 17.***

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## IGNITION

Ignition of the cooker is by an electric spark system which is powered by a battery. To light the grill or any of the hotplate burners, simply push in then turn the appropriate control knob in an anti-clockwise direction until full on (large flame ) is reached, press the ignition button  **wait until the burner has ignited** and then release. Turn down to the required setting.

To light the oven push in and turn the oven control to gas mark 9, press the ignition button, **wait until the burner has ignited** and then release. Turn the control back to the gas mark required.

To turn off any burner, push in and turn the appropriate control in a clockwise direction to the 'OFF' position marked , release the control knob. ***Do not leave the cooker until the flame has gone out.***

## Safety Feature

A safety feature of the appliance is that gas cannot flow to the hotplate burners when the lid is closed. When first lifting the lid, fully depress the 'reset' button this then releases the safety valve allowing gas to the hotplate.

The 'reset' button is positioned at the rear of the hotplate.

**Please note** — when the hotplate lid is closed do not attempt to press the 'reset' button.

## THE HOTPLATE

Gas hotplates have always been known and favoured for their speed, controllability and ease of use.

The hotplate can only be used when the lid is lifted. If the lid is closed **whilst a burner is alight the gas will automatically go out. Nevertheless you should turn off all hotplate controls.**

All burners are very easily adjusted between the small (minimum setting) and large (maximum setting) flames as indicated on the control knobs. A wide variety of foods can be cooked on the hotplate, and because a gas hotplate burner is so responsive, the heat can be adjusted instantly. There is no need to slide pans across the hotplate, simply turn the burner off once cooking is completed.

**Please note** — when the hotplate burners are in use a slight popping may occur, this does not affect the performance.

The hotplate has three sizes of burners to suit different pans and types of cooking. Therefore a variety of pans can be accommodated. The minimum size of pan which should be used is 100mm (4") base diameter and the maximum is 250mm (10") base diameter.

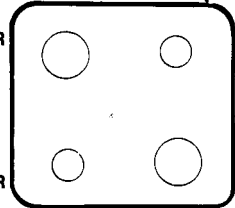
The hotplate has been designed with safety in mind, however normal care in use should be observed. **Do take care to avoid burns and scalds when reaching across the hotplate. Pans with flat bases are more stable than those which are warped. Saucepans with handles which are not excessively heavy, in relationship to the weight**

**of the pan, are safer as they are less likely to tip. Pans which are positioned centrally on burners are more stable than those which are offset. It is far safer to position pan handles in such a way that they cannot be accidentally knocked.**

**When deep fat frying fill the pan only one third full of oil. DO NOT cover the pan with a lid and DO NOT leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is and turn off all controls. Place a damp cloth or correct fitting lid over the pan to smother the flames. DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes.**

2.75kW  
BURNER  
(2.45kW  
- LPG)

1.85kW  
BURNER



1.85kW  
BURNER

3.15kW  
BURNER  
(2.45kW  
- LPG)

## THE GRILL

Most foods that are to be grilled benefit from being seared quickly on the outside and then the heat adjusted in order to achieve the desired results.

The grill pan should be positioned on the grill runners. You can reverse the grid to suit different types of food. You can also cook large portions by placing them in the grill pan directly on the base of the compartment **but be careful not to push the pan too far back so that the handle is underneath the burner flames. Use protective gloves as the handle may become hot when the pan is on the base.** The grill pan handle should be used for sliding the pan in and out, be careful **not to touch the metal heat shield just in front of the handle, as this will get hot.** A recess is provided in the inner panel of the grill door to assist handling when the grill pan is in use.

Grilling is becoming a very popular method of cooking in our 'health conscious' society as the fat content of foods such as meat is reduced. Often the addition of fat or oil can be omitted.

**Before using the grill open the grill compartment door and leave it open during grilling. Do not close the door until the grill has been turned off and the flame extinguished. When you have finished grilling and the grill is cool store the grill pan on the base and towards the back of the grill compartment. Remove the stored grill pan before lighting the grill.**

It is usually unnecessary to pre-heat your gas grill, this saves time and energy. You may wish to pre-heat for just a couple of minutes when cooking meat such as steak.

Foods such as toast, teacakes, and muffins are best if positioned towards the centre of the grid. Those foods requiring less heat e.g. tomatoes and mushrooms can be spaced towards the edge. Arrange meat, meat products and fish to suit their thickness and how you like them cooked.

When you are using the oven you'll find that some heat will rise into the grill compartment so that you can use this area to warm your plates and dishes.

**When cleaning never use caustic or spray cleaners and never place combustible materials near the grill.**

## THE OVEN

The oven is probably the most versatile part of your appliance as it can be used to cook such a wide range of items including stews, custards, cakes and pastries.

### Heat Zones

The unique design of your gas oven creates zones of heat within the oven. The temperature on the middle shelf corresponds to the gas mark setting you have chosen, the top of the oven is slightly hotter and the lower shelf slightly cooler. The base of the oven is quite a lot cooler. You can utilise these heat zones by cooking foods requiring different heat settings all at the same time.

If more than one tray of similar items e.g. biscuits or sponges are baked together, the trays should be interchanged during cooking, or the top tray should be removed when cooked and the lower tray moved to the higher shelf to finish cooking.

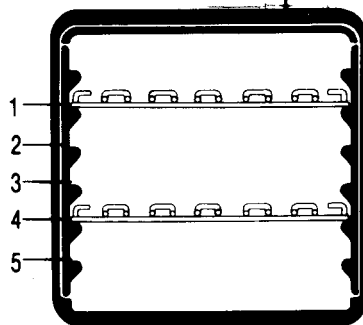
### Pre-heating

Pre-heating is unnecessary, this of course makes cooking in a gas oven very economical. The exception to the 'no pre-heat' rule is when cooking sensitive foods such as souffles, Yorkshire pudding and yeast mixtures when a 20 minute pre-heat is adequate.

### Oven Shelves

The two oven shelves can be slotted into place in any of 5 positions – simply pull the shelf forward as far as it will go, raise the front edge and lift. To replace in a new position keep the front edge raised, slot the shelf into the runner, lower front edge and slide in. ***Ensure that shelves are put in place in the correct way.***

The shelf positions are counted from the top downwards and directions for using the various shelf positions are given on the cooking charts on pages 8, 9 and 10. When cooking always try to leave at least one runner position between shelves to allow the heat to circulate properly.



## Baking Trays and Dishes

To allow heat to circulate around the oven it is advisable to leave a 13mm (1/2") space between all dishes and the sides of the oven.

***Cooking dishes, trays etc must never be placed over the burner.***

Dishes, especially those with tapered sides, should not be pushed too far back as food might burn because it overhangs the burner flames.

The largest baking tray or tin which can be used in this oven should measure no more than 310mm x 310mm (12 1/4" x 12 1/4").

Position single dishes, cake tins etc. on the centre of the shelf, large items may benefit from being turned during the cooking time.

To help pastry to brown on the underside, cook on a dull flat tinned plate, or providing the plates are flat and have no rim underneath, place on a baking tray to cook.

Plates can be warmed in the oven which should be set to 'S'. ***Use protective gloves to remove plates.***

## Notes

Under certain conditions condensation may form on the cooker. Condensation is quite normal and forms when moisture and heat is present, e.g. during cooking. A boiling kettle produces steam and similarly when food gets to cooking temperature steam is also produced which condenses on to the cooler surfaces. It is not necessarily caused by extremes of temperature but as a result of one or more of the following:-

1. The cooking temperatures.
2. Temperature of the food when placed in the oven.
3. Moisture present in the food.
4. Quantity of food.
5. The temperature and ventilation in the kitchen.

Ideal cooking conditions are not always available but where possible ensure foods which contain a lot of moisture, e.g. casseroles are covered.

Try to wipe up condensation as it occurs.



## OVEN TEMPERATURE CHART

The following chart is intended to be helpful if using a gas oven for the first time or when using a recipe which says 'cook at 350°F' or 'use a moderately hot oven' etc. The temperatures quoted are only a guide they are not actual temperatures in the oven.

The gas marks given are intended as a guide only and it may be necessary to increase or decrease the gas mark to suit individual preferences or requirements.

***Please note that whilst the descriptions below may be 'Cool', 'Warm' or 'Moderate', the shelves and cooking dishes will be hot to the touch.***

Gas Mark	Approximate Equivalent Electric Oven Setting	Temperature Description
1	275°F - 300°F 140°C	Cool
2	300°F 150°C	Cool
3	325°F 160°C	Warm
4	350°F 180°C	Moderate
5	375°F 190°C	Fairly Hot
6	400°F 200°C	Hot
7	425°F 220°C	Hot
8	450°F 230°C	Very Hot
9	500°F 260°C	Very Hot

## COOKING CHARTS

The following charts give guidance for when cooking a number of foods. However for convenience (to accommodate an extra deep dish for instance) or to brown and cook food to your liking you may alter the shelf position or the gas mark. Always leave at least one runner position between shelves to allow the heat to circulate properly.

### Meat Roasting

Food	Gas Mark	Shelf Position	Cooking Time and Remarks
ROAST MEAT			
Beef	5	3	30 mins. per ½ kg (lb), 30 mins. over
Mutton and Lamb	5	3	35 mins. per ½ kg (lb), 35 mins. over
Pork and Veal	5	3	40 mins. per ½ kg (lb), 40 mins. over
			All joints of meat may be roasted at gas mark 7, and the cooking time adjusted accordingly.
ROAST POULTRY			
Chicken and Turkey	5 or 6	3, 4 or 5	30 mins. per ½ kg (lb), 30 mins. over

For poultry weighing more than 3.5 kg (7 lb); – place in a suitably sized roasting tin – time allowed per kg should be decreased – extra care should be taken to ensure the poultry is thoroughly cooked – during cooking it may be necessary to drain off some of the juices to prevent spillage – poultry should be positioned in such a way that it does not overhang the burner flame or touch the sides of the oven. If diagonal positioning is necessary ensure that the ‘neck end’ is towards the front of the oven.

Oven Cooking

Food	Gas Mark	Shelf Position	Cooking Time and Remarks
<b>PUDDINGS</b>			
Baked Sponge Puddings	4	3	According to recipe.
Baked Custards	4	3	45-60 mins. Custards should be stood in a water bath whilst cooking.
Milk Puddings	2	3	2-3 hours
Yorkshire Puddings - large	7	2	30-35 mins.
- individual	7	1 or 2	10-15 mins.
<b>PASTRY</b>			
Short Crust:			
Fruit Pie in dish	6	3	According to recipe.
Plate Tarts -			
Single	6	3	35-40 mins. To help pastry brown on underside, cook on a dull flat tinned plate, or
2 together in the oven.	6	2 and 5	50-55 mins. providing plates are flat and have no rim underneath, place on after 35 mins.)
Jam Tart - large	6	3	25-30 mins. baking tray to cook.
Jam Tartlets	6	3	15-20 mins.
Rough Puff or Flaky Pastry:			
Meat Pies - cooked filling	7	2	According to recipe.

Oven Cooking

Food	Gas Mark	Shelf Position	Cooking Time and Remarks
YEAST MIXTURES			
Bread - 0.45 kg (1 lb loaves)	7	2 and 5	Interchange during cooking.
- 0.90 kg (2 lb loaves)	7	2 and 5	
Rolls or Buns	7	1 and 2	
BISCUITS			
Brandy Snaps	4	2 and 4	Interchange during cooking. If cooking single trays cook near the centre of the oven.
Flapjacks	3	4	
Shortbread Biscuits	3 or 4	2 and 4	
Shortbread	3	3	
CAKES			
Very Rich Fruit Cake	A c c o r d i n g t o r e c i p e .		
Rich Fruit Cake	2	3	According to recipe.
Plain Fruit Cake	4	3	
Madeira Cake	3	3	20-35 mins.
Victoria Sandwich	4	2 and 4	
Fatless Sponge	4	2 and 4	According to recipe.
Small Cakes	5	1 and 4	15-25 mins.
SCONES			
Sweet or Savoury	7	1 and 4	8-15 mins. See Notes above on Biscuits.

## SLOW COOKING

The slowset feature enables a variety of foods to be cooked such as soups, stews and casseroles where cheaper, tougher cuts of meat can be made tender, succulent and flavoursome. In addition, delicate food items such as fish, fruits and vegetables also yoghurt and Christmas puddings can be cooked by this long, slow cooking method. Food may be prepared the evening before then left to cook unattended overnight or during the day. There is no topping up of steamers, steam-filled kitchens or checking to see if casseroles have dried-out.

This feature combined with the unique 'heat zoning' in a gas oven allows you to cook a complete meal in the oven using the 'slowset' control. Many foods normally cooked on the hotplate may be cooked in the oven instead. Steamed sponge puddings for example, can be prepared and cooked with a family meal.

There are two methods of using the oven for 'slowset' cooking. These are referred to as method 'A' and method 'B'.

### Initial High Temperature Start (Method 'A')

Most foods need to be cooked at gas mark 6 for 30 minutes to begin the cooking process. The oven temperature is then reduced to 'S' and a low gentle heat is used for the rest of the cooking time. (Place food in the oven, cook at gas mark 6 for 30 minutes, reduce to 'S' for remaining time).

### Low Temperature Throughout (Method 'B')

Some more delicate foods such as custards require only the very low heat throughout. (Place food in oven, cook on 'S' throughout cooking time).

If cooking dishes together which require both method 'A' and 'B' those requiring method 'B' can be put into the oven after the first 30 minutes of the cooking time has elapsed.

### Recipe and Menu Planning

1. Some foods are not suitable for slow cooking, e.g. shortcrust pastry, flaky pastry and biscuits, because the temperature is too low.
2. When planning a complete meal choose dishes compatible in cooking time if the cooker is to be left unattended. Do not open the oven door unless adding or removing dishes during the cooking period.
3. The ingredients may be prepared the evening before and refrigerated overnight. In the morning transfer the ingredients into the cooking dish. By not using a cold dish to cook in, which must be heated through, you will ensure that meat is thoroughly cooked.
4. Cooking times will vary according to personal preference, size and position of dish in oven, quality, size and quantity of food.

## Utensils

1. Any oven proof dishes are suitable. The size and shape of the container may affect the cooking time.
2. Cover all food during cooking with a close fitting lid, or aluminium foil to prevent food from drying out. Those foods normally served golden brown can have the cover removed for about the last half hour of the cooking time.

## Food Preparation – Slow Cooking

### Joints of Meat and Poultry

1. Do not cook meat joints over 2.7 kg (6 lb).
2. Do not cook poultry over 2 kg (4 lb 8 oz).
3. Cook in the middle of the oven or above.
4. Cook stuffing separately.
5. Cook for a minimum of 6 hours.
6. Joints of Pork must only be cooked if you can ensure, by using a meat thermometer, that it has reached an internal temperature of at least 88°C.
7. For good air circulation always stand joints on a rack in the roasting tin or casserole.
8. Frozen meat and poultry must always be thawed before cooking.
9. Prime cuts of Beef and Pork do not benefit from slow cooking.
10. Remove excess fat and skin unless browned first.
11. Cook using method 'A'.

### Soups, Casseroles and Stews

1. Brown meat and vegetables first (immediately prior to cooking) or place all ingredients in together.
2. Bring to the boil on the hotplate then cook using method 'B'; or use method 'A'.
3. Do not cook casseroles over 3 kg (6 lb).
4. Foods which require less cooking can be added towards the end of the cooking time.

## Vegetables

1. Cut root vegetables into small pieces unless cooking whole e.g. baked potatoes.
2. All dried beans should be soaked overnight, rinsed and covered with fresh water. Bring to the boil on the hotplate and boil uncovered for 15 minutes before draining and adding to dish.
3. Place vegetables under meat in casseroles.
4. Add a few drops of lemon juice or vinegar to prevent potatoes turning black.
5. Cook using method 'A'.

## Preserves

1. Only soften the fruit for jam or marmalade and then boil on the hotplate.
2. Chutney may require boiling on the hotplate after cooking to thicken.

## Steamed Sponge Puddings

1. Cover the pudding with a circle of greased, greaseproof paper then with foil. Stand the prepared pudding in a pyrex basin containing enough water to come half way up the sides of the pudding. Wrap the basin and the pudding in foil, sealing the edges well so that no steam can escape.
2. Cook using method 'B'.

## Milk Puddings

Just cover the cereal with boiling water, allow to stand for 30 minutes. Drain, make the pudding in the normal way, cook uncovered using method 'A'.

## Meringues

1. Cook towards the bottom of the oven i.e. shelf 5 or the base.
2. Cook using method 'B'.

## Fruit

1. All fruit dishes should be cooked on shelf position 5 or on the base of the oven.
2. Cook using method 'B'.

## General Points

### Frozen Food

- all food must be COMPLETELY THAWED before preparing for slow cooking.

### Thickening

- toss meat in flour for casseroles
- blend cornflour or flour with water and add to dishes at the end of cooking.

### Flavouring

- experiment with flavourings and seasonings because there is little evaporation so flavours are retained, if necessary adjust at the end of the cooking time.

### Liquid

- reduce normal liquid quantities slightly as there is little evaporation during cooking.

### Milk and Milk Products e.g. Cream

- add towards the end of cooking.

### Reheating

- left over food should be cooled quickly and refrigerated.  
Food should not be reheated using the slow cook feature.
- food must only be reheated once.



## CARE AND CLEANING

*Please remember that for hygiene and safety reasons, this appliance should be kept clean. A build up of fats or other foodstuffs could result in a fire.*

Try and mop up any spills and splashes as soon as they happen **but take care as the appliance may be hot**. If your cooker needs a really good clean from hardened spills let it cool down.

Do not use any polishes, caustic cleaners, abrasives, washing soda or soap powder, except as recommended in this booklet. If you own a dishwasher please refer to the operating instructions for the machine before washing any part of your cooker.

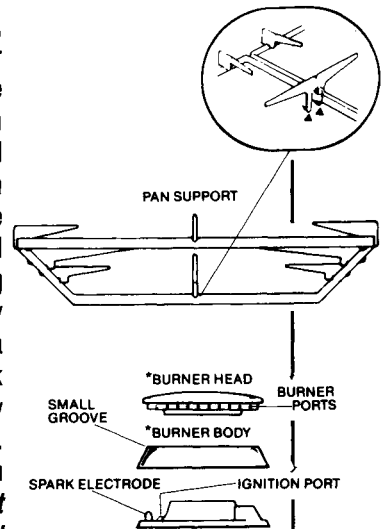
Clean your cooker regularly using hot soapy water, then rinse it and polish dry using a soft cloth.

If you remove parts of the cooker for cleaning don't subject them to 'thermal shock' that is, don't plunge them into water, before they're cooled.

### The Hotplate

The hotplate top can be cleaned using mild abrasives, but take care not to damage the spark electrodes.

**Please Note** – The pan supports, burner heads and bodies can be removed for cleaning, but again, take care not to damage the spark electrodes. Wash these parts often in washing-up liquid, diluted with hot water. Mild abrasives may be used to remove aluminium deposits from saucepans and other stains. Ensure that the electrode, ignition port, small groove and burner ports are free from cooking and cleaning deposits. Remove stains from the burner bodies by soaking in hot water, then scouring them with a soap filled wire wool pad such as 'Brillo'. If you look after the burner bodies in this way, they will stay reasonably clean, but the surface will dull with use. Dry all parts thoroughly before replacing. After you put them back, **light the burner to make sure that it is operating correctly. The pan support must be positioned as shown with the extended feet back to back.**



\*Do not wash in a dishwasher.

### The Grill

Clean the grill compartment frequently using hot soapy water. The grill pan can be cleaned using mild abrasives.

## The Oven

The inside of the oven and the shelves can be cleaned using mild abrasives.

You can help avoid spills by standing pies, casseroles etc., on a baking tray during cooking.

The vitreous enamelled roof can be removed by sliding it forward. After cleaning ensure that the roof is replaced and pushed back as far as it will go, make sure that the slot is positioned towards the front.

**Please note** — incorrect positioning of the oven roof will affect the cooking performance.

## Special Oven Linings (Optional Extra)

The linings are finished in a special enamel which helps to reduce oven cleaning. They are available from your supplier. Please quote part number E0157A0 when ordering.

## INSTALLATION

*In the interest of safety this appliance must be installed and/or serviced by a competent person as stated in the Gas Safety (Installation and Use) (amendment) regulations 1990.*

*It is important that the appliance is suitable for your gas supply. Your installer should check the data badge at the rear of the cooker.*

*Ensure that a stability bracket is fitted.*

## Cooker Dimensions (nominal)

Width 505mm (20")

Depth 600mm (23¾") To front of grill door

Height to hotplate trims 900mm (35½")

## Location

*All gas appliances require adequate ventilation. Your installer will advise if in doubt.*

*The appliance may be located in a kitchen, kitchen/diner or bedsit but not located in a bathroom or shower room. It should be installed in a room of volume not less than 6m<sup>3</sup> or a bedsit of volume not less than 21m<sup>3</sup>.*

## Positioning

*Shelves and wall cabinets must not be fitted closer than 787mm above the hotplate or within 114mm of the sides of the cooker above hotplate level. Inflammable materials such as curtains and wallpaper must not be fitted within 300mm of the rear vent panel.* If a cooker hood is to be fitted please refer to the installation instructions for the hood. The appliance may be flush fitted to adjacent cupboard units below hotplate level but a 2mm gap at either side may be needed to allow movement for cleaning.

The levelling feet fitted to the cooker will allow a height adjustment between 898mm and 915mm (measured to hotplate). *If your kitchen cabinets are higher than 915mm a height adjustment kit must be fitted*, allowing the height to be raised to 925mm. The kit is available, free of charge, from Parkinson Cowan Limited. When ordering please quote part number D2733A0 and G.C. number 073 468.

*Base units which are above the height of the hotplate trims should be 114mm away.*

## GENERAL INFORMATION

A gas cooker relies on the movement of air for heating. ***Under no circumstances must any of the appliance vents be obstructed. Never line any part of the appliance with aluminium foil.***

***Combustible materials or electric mains leads should not be allowed to trail over any part of the cooker.***

## Moving Your Cooker

Some soft or badly fitted floor coverings can be damaged when the cooker is moved across their surface for cleaning. It is advisable to ensure that the floor covering in the area below the cooker is either securely fixed so as not to ruck up when the cooker is moved or, if preferred, removed.

***A stability bracket must be fitted to engage in the back of the appliance when it is standing in its normal working position. Whenever the appliance is moved, it should be repositioned correctly to engage the bracket. Care should be taken not to stress the flexible hose. This appliance is heavy and care must be taken when moving it.***

## The Battery

The battery which operates the ignition will normally last for many months. If, at some time the ignition system fails to operate when the ignition button is pressed, the battery probably needs replacing.

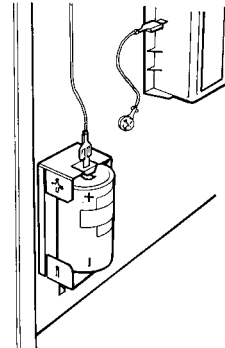
The battery is situated on the back of the cooker. To replace, open the grill door fully; raise the cooker off its front feet by lifting underneath both ends of the fascia panel and pull forward.

Replace the battery as shown in the diagram.  
Use one R20 battery.

Push the cooker back to its original position. As a temporary measure the burners may be lit with a match.

**Please note** — The hose at the back of the cooker may not be long enough to allow you to pull the cooker forward. In this situation the following procedure may be followed.

1. Pull the cooker forward as far as possible.
2. Disconnect the bayonet connection which is at the end of the rubber hose nearest the wall. To disconnect push and turn in a similar way as when removing a light bulb. It is not possible for any gas to escape once the connection is broken.



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3. Replace the battery as described above.
4. Reconnect the cooker to the gas supply.
5. Push the cooker back to its original position.

***Do not attempt to disconnect from the gas supply if any other than a bayonet connection is used, as specified in the installation instructions. In this instance contact the installer of the cooker.***

## SERVICING

If your appliance fails to operate correctly, according to the instructions given in this book, contact the retailer from whom it was purchased. They will arrange for it to be serviced by a competent person.

***Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unauthorised or inexperienced persons may cause injury or more serious malfunctioning. Maintenance work must not be carried out by any other than a competent person. It is dangerous to alter the specification or modify the product in any way.***

Service and spares are provided by your supplier and not direct from our factory. Failure to use manufacturer's original spares could invalidate normal B.S.I. certification of the cooker. As far as possible, try and describe the nature of the fault when reporting it to your supplier, and always give your cooker's full name, serial number and G.C. number which can be found on the reference badge which can be seen when the oven door is opened.

Make a note of this information in the space provided:-

Name:

Serial Number:

G.C. Number:



This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specification or appearance are changed in the interests of continual improvements.

**Parkinson Cowan Limited**

Hansons Bridge Road, Minworth, Birmingham B24 0QT.

Sales & Marketing – Telephone: 021-351 1661. Fax: 021-313 1598. Telex: 338068.

Service Department – Telephone: 021-351 1662. Fax: 021-313 1479. Telex: 338068.



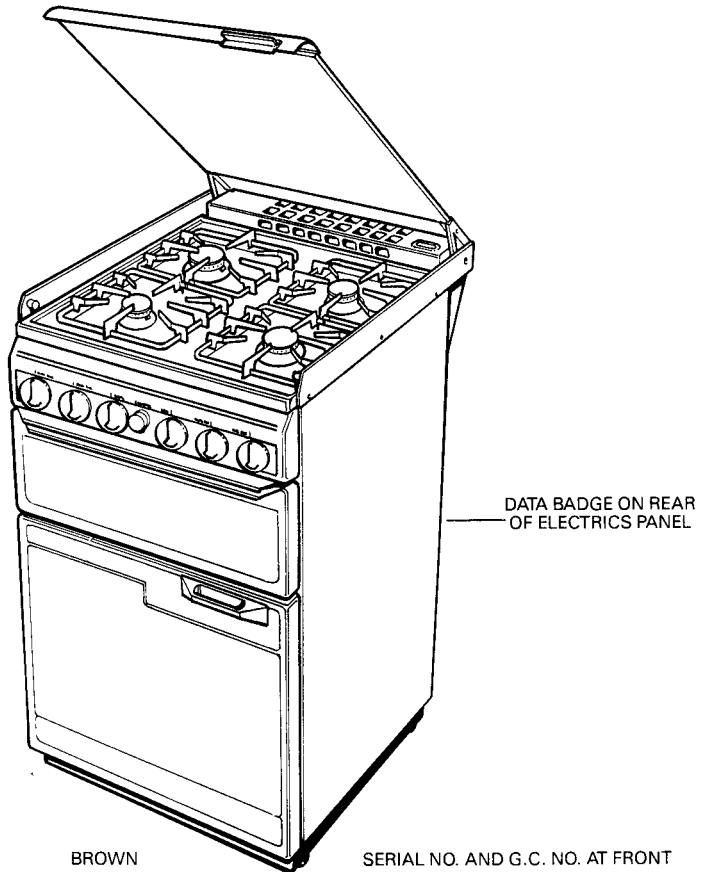
# MOFFAT *Regal*

GAS COOKER

G.C. Number: 11.548.08

## INSTALLATION AND SERVICING INSTRUCTIONS

IN THE INTEREST OF SAFETY THIS APPLIANCE MUST BE INSTALLED AND/OR SERVICED BY A COMPETENT PERSON AS STATED IN THE GAS SAFETY (INSTALLATION AND USE) (AMENDMENT) REGULATIONS 1990.



**LEAVE THESE INSTRUCTIONS WITH THE USER.**

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## TECHNICAL DATA

### DIMENSIONS

	<i>Height</i>	<i>Height</i>	<i>Width</i>	<i>Depth</i>
Overall	900mm (NOM) <i>with cover down</i>	1402mm (NOM) <i>with cover up</i>	505mm (NOM)	600mm <i>to front of grill door panel</i>
Height to Hotplate	866mm (NOM)			
Space for fixing at hotplate level	2mm <i>minimum clearance each side</i>		600mm <i>minimum depth</i>	
Space for fixing above hotplate level	114mm each side of cooker.			
Minimum space above hotplate	787mm (If a cooker hood is fitted refer to the Cooker Hood Installation Instructions)			
Weight of appliance	49 kg			

### CONNECTIONS

Natural Gas Model	Rear R.H. side of cooker at hotplate level. Rp ½ (½" B.S.P. Female)
Electric	None

### IGNITION

Spark Generator	Turnright GL.500, Vernitron 407/1/72640/006.
-----------------	-------------------------------------------------

### PRESSURE TESTING

Pressure Setting	20mbar (Natural Gas)
Pressure Point Position	On hotplate cut off valve situated at rear right hand of appliance.

### GRILL

Heat Input	3.25kW (11,090 Btu/h)
Injector Size	1.38mm
Injector Marking	138
Cone Height	15mm
Ignition	H.T. Spark
Spark Gap	3-4mm

## HOTPLATE

Heat Inputs Right-hand front burner rated at 3.15kW (10,750 Btu/h).  
Left-hand rear burner rated at 2.75kW (9,390 Btu/h).  
Other two burners lower rated at 1.85kW (6,310 Btu/h).

	R.H.F.	L.H.R.	R.H.R. & L.H.F.
Injector Size	1.32mm	1.21mm	0.97mm
Injector Marking	132	121	097
Cone Height	15mm		
Ignition	H.T. Spark		
Spark Gap	3-4mm		

## OVEN

Heat Input	2.9kW (9,900 Btu/h)
Injector Size	1.25mm
Injector Marking	125
Cone Height	15mm
Ignition	H.T. Spark
Spark Gap	3-4mm
Flame Supervision Device	Teddington FFD/CQH/608N Teddington FFD/AQH/608N Diamond 'H' 5920-29
Thermostat	Copreci MTS15700R/16 Diamond 'H' 110062/B2 or Teddington DGOT/DH/03D
Thermostat By-Pass	0.63kW (2,150 Btu/h)

## IMPORTANT – SAFETY REQUIREMENTS

This appliance must be installed in accordance with the Gas Safety (Installation and Use) (amendment) Regulations 1990 and the I.E.E. Wiring Regulations. Detailed recommendations are contained in the following British Standard Codes of Practice – BS.6172, BS.5440 : Part 2 and BS.6891. ALL BRITISH STANDARDS MUST BE 'CURRENT EDITIONS'.

### PROVISION FOR VENTILATION

The room containing the appliance should have an air supply in accordance with BS.5440 Part 2 : Current Edition.

All rooms require an openable window or equivalent and some rooms require a permanent vent as well.

For room volumes up to 5m<sup>3</sup> an air vent of 100cm<sup>2</sup> is required.

For room volumes between 5m<sup>3</sup> and 10m<sup>3</sup> an air vent of 50cm<sup>2</sup> is required. If the room has a door that opens directly to the outside no air vent is required.

For room volumes that exceed 11m<sup>3</sup> no air vent is required.

If there are other fuel burning appliances in the same room, BS.5440 : Part 2 : Current Edition should be consulted to determine the requisite air vent requirements.

## LOCATION

This appliance must not be installed in a bed-sitting room of volume less than 20m<sup>3</sup> or in a bathroom or shower room.

It is essential that the cooker is positioned as stated below.

**NOTE A** Shelves and wall cabinets must not be fitted closer than 787mm above the hotplate. See Fig. 1.

**NOTE B** If appliance fitted next to a side wall or cabinets which are above height of hotplate trims then a gap of 114mm is required. See Fig. 1.

**NOTE C** If wall cabinets are lower than 787mm to underside then there must be a gap of 114mm from the side of the appliance. See Fig. 1.

Inflammable materials such as curtains and wall paper must not be fitted within 300mm of oven/grill flue or within 114mm of the sides of the cooker. If fitted next to or between two units a minimum space of 2mm must be left between the units and the cooker.

The levelling feet fitted to the appliance will achieve a nominal height to hotplate trims of 900mm (35.4") + 15mm/- 2mm, but if the cabinets are higher than 915mm (36") then an optional height adjustment kit is available which will raise the appliance to a nominal height of 925mm (36.4"). (Kit No. D2733A0 GC No. 073 468)

For information regarding the fitting of flexible supply pipes; the highest temperature at the rear of this cooker which may come into contact with the supply pipe is 70°C above ambient.

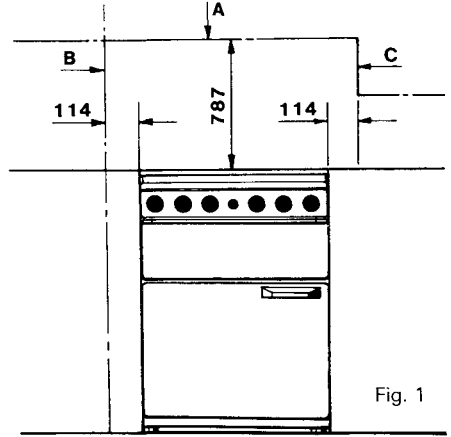


Fig. 1

## INSTALLATION

### 1. PARTS REQUIRED

The loose hotplate parts are all packed in the oven compartment.

When assembling burner heads, burner bodies and pan supports refer to users instructions (hotplate section).

The bottom infill panel and battery box assembly will require fitting to appliance (see Fig. 4), and is situated in a pocket at the rear of the base moulding. The battery is packed in the base moulding with screws.

**NOTE:** Plastic screws for bottom infill panel will be located in the oven pack.

### 2. LEVELLING THE COOKER

Adjustable levelling feet at the front and rear are provided on the base of the appliance.

Adjustment to suit floor conditions is obtained by rotating in or out the hexagonal feet from the underside of the appliance.

A spirit level should be placed on the cake tray on one of the shelves to confirm that the appliance is correctly levelled.

### 3. FITTING THE STABILITY BRACKET

It is recommended that if the cooker is to be installed with a flexible supply pipe a stability bracket (SK.4729.A) is fitted and is available from the supplier of the appliance. (See Safety Requirements – Page 4).

These instructions should be read in conjunction with the leaflet packed with the stability bracket.

1. Place cooker in its intended position and level cooker.
2. Mark off 70mm (3") from the right-hand side of the cooker as shown, this is the centre line of the bracket fixing.
3. Draw a line 100mm (4") from the front edge of the levelling feet (see Fig. 2a) and remove cooker from its position. Mark off 505mm (19 $\frac{5}{8}$ ") back from this line on the centre line of the bracket to locate the front edge of the lower bracket.

Fix lower bracket (with two fixing holes) to the floor, then measure height from floor level to engagement edge on back of cooker, Dimension 'A' of Fig. 2b.

4. Assemble upper bracket to lower bracket so that underside of bracket is dimension 'A' + 3mm ( $\frac{1}{8}$ ") above floor level.

Re-position cooker and check that top bracket engages into cooker back to a depth of 90mm (3 $\frac{1}{2}$ ") as shown in Fig. 2b.

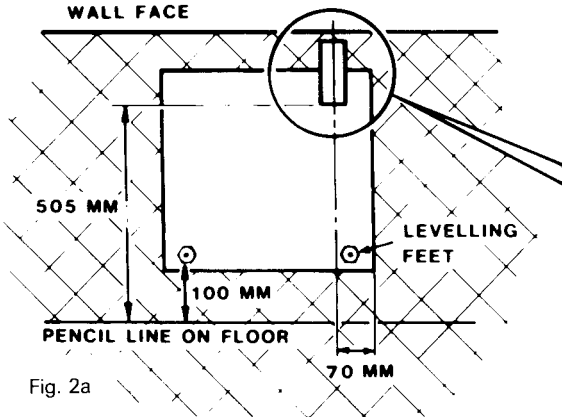


Fig. 2a

PLAN VIEW OF COOKER

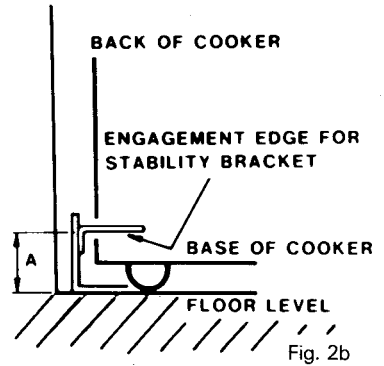


Fig. 2b

SIDE VIEW OF COOKER

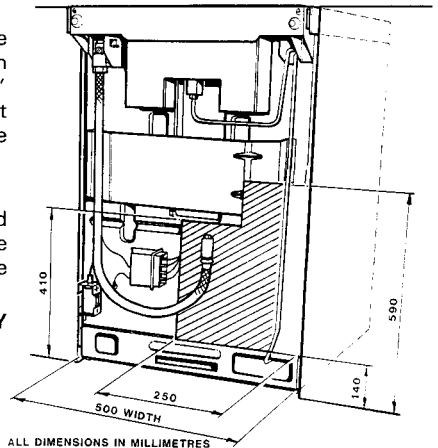
### 4. CONNECTING TO GAS

This cooker must only be installed with an appliance flexible connection. Supply piping should not be less than Rp $\frac{3}{8}$  ( $\frac{3}{8}$ " B.S.P.). Connection is made to the Rp $\frac{1}{2}$  ( $\frac{1}{2}$ " B.S.P.) female threaded entry in the reset valve located just below the hotplate level on the rear right-hand side of the cooker.

Check for gas soundness after connecting the gas supply.

The gas bayonet connector must be fitted in the shaded area indicated in Fig. 3. Take into account that it must be possible to pull the cooker forward sufficiently. The hose must not get caught on the stability bracket.

**IMPORTANT: FLEXIBLE TUBING USED MUST COMPLY WITH BS.669.**



ALL DIMENSIONS IN MILLIMETRES

## 5. FITTING THE BATTERY

1. Pull the cooker forward. Disconnect from gas supply, if required.
2. The battery holder is located on the outer back panel towards the bottom (see Fig. 4).
3. Fit the 1½ volt battery ensuring it is fitted as indicated by the symbols on the battery box.
4. Re-connect the gas supply, if previously disconnected.

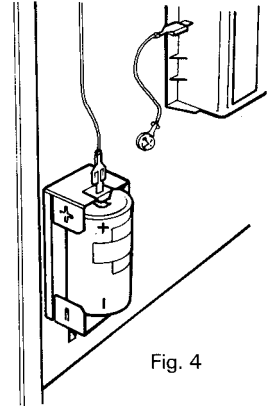


Fig. 4

## 6. PRESSURE TESTING

1. Ensure the gas supply is off.
2. The pressure testing nipple is located on the back of the reset valve at the rear of the appliance. Pull appliance forward.
3. Unscrew the pressure test sealing screw (see Fig. 5) and fit pressure gauge.
4. Turn on gas supply.
5. Turn on and light grill burner. The pressure should be nominally 20 mbar and must be between 18 mbar and 25 mbar.
6. Turn off grill burner and gas supply.
7. Disconnect pressure gauge and replace pressure test sealing screw, turn on gas supply and check for gas soundness.

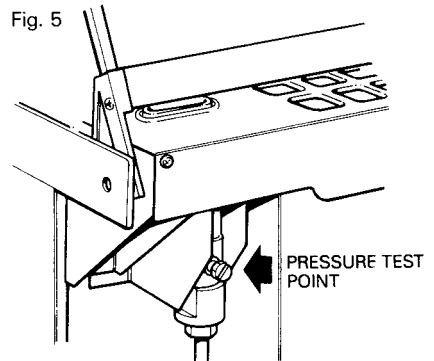


Fig. 5

## 7. CHECKING THE GRILL

Place the grill pan containing the wire grid into the grill compartment. Light the grill burner by turning the grill tap knob full on and pushing the ignition button on the fascia panel. Check that the burner cross-lights satisfactorily, both sides. If ignition does not work refer to Fault Finding Guide on Page 9.

## 8. CHECKING THE HOTPLATE

Lift the lid. Fit the burner heads and burner bodies ensuring that they are correctly seated. Fit the pan supports. Press the reset button situated on the vent panel at the rear right hand of the cooker. Check each of the hotplate burners in turn by turning each hotplate tap on and by pushing the ignition button. If ignition does not work refer to Fault Finding Guide on Page 9.

Check hotplate burners are extinguished by closing lid. Gas should not then be present until lid is opened and reset button depressed.

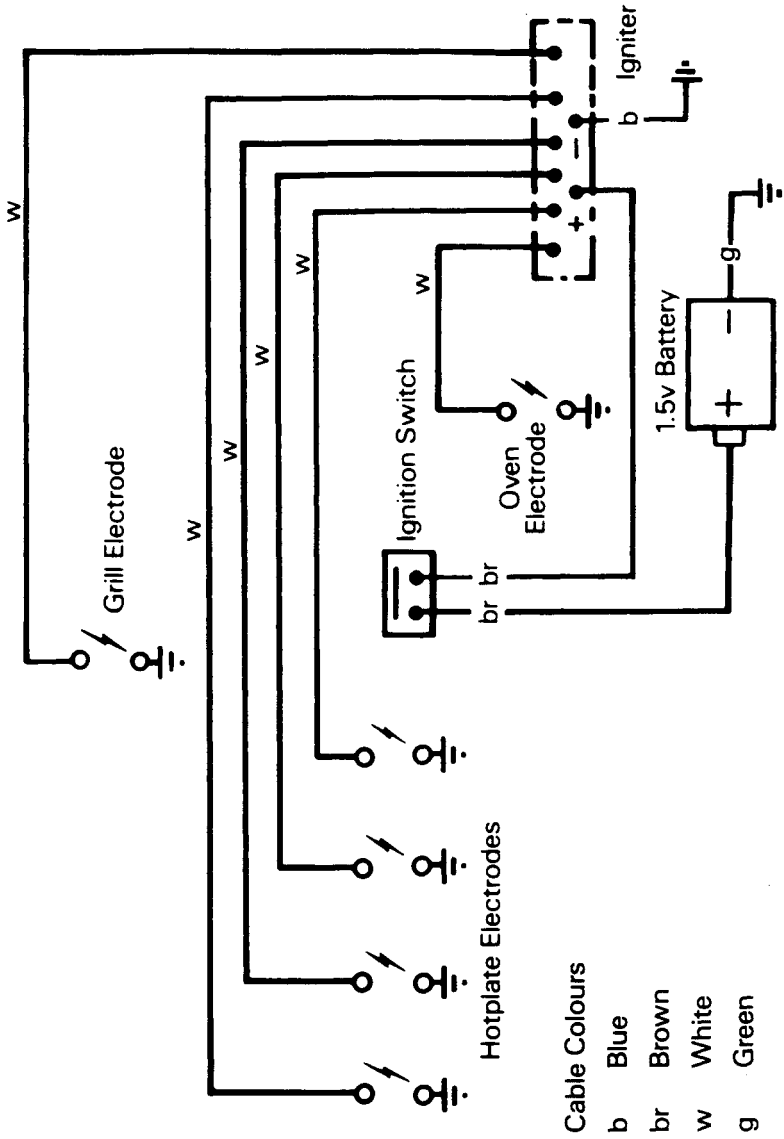
## 9. CHECKING THE OVEN

Check that the oven burner and flame supervision device are satisfactory by turning the oven thermostat knob to Mark 9 and pressing the ignition button to light to burner at its by-pass rate. After a period not greater than 60 seconds the main gas should come on. If ignition does not work refer to the Fault Finding Guide on Page 9.

## 10. GENERAL

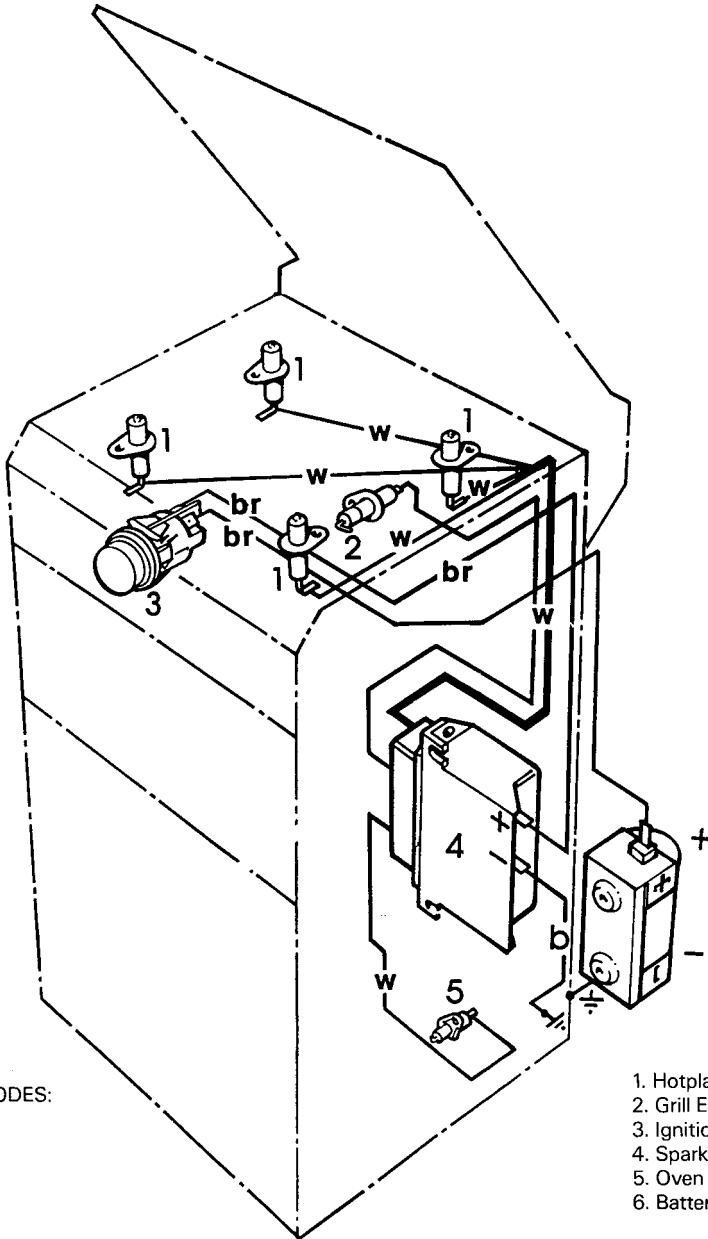
Instruct the user on how to use the appliance and its ignition system.

Refer the user to the wording, in bold italics, in the inside cover of the Users Instructions which gives advice on the safe operation of the appliance.



- Cable Colours**
- b Blue
  - br Brown
  - w White
  - g Green

# ILLUSTRATED WIRING DIAGRAM



## COLOUR CODES:

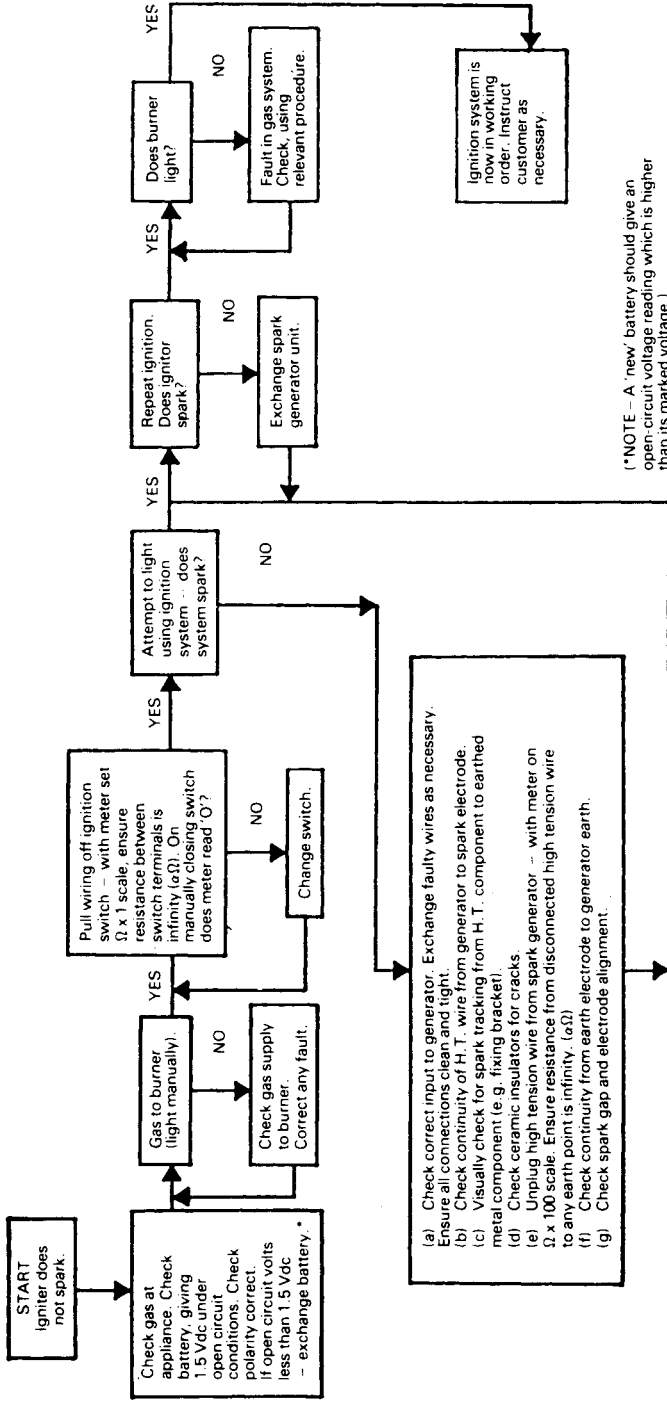
- b blue
- br brown
- w white
- g green

- 1. Hotplate Electrodes
- 2. Grill Electrode
- 3. Ignition Switch
- 4. Spark Generator
- 5. Oven Electrode
- 6. Battery Box



# FAULT FINDING GUIDE

(To be used in conjunction with British Gas Multimeter)



# SPARE PARTS LIST

<i>G.C. Part Number</i>	<i>Description</i>	<i>No. Off</i>	<i>Maker's Part Number</i>	
397 769	Flame Supervision Device: Teddington FFD/CQH/608N	1	C2450A0	} Alt.
386 654	Flame Supervision Device: Teddington FFD/AQH/608N	1	C2053B0	
397 796	Flame Supervision Device: Diamond 'H' IE-5920-29	1	C2053C0	
386 738	Oven Electrode – Kigass E026A0000	1	C1826A0	
010 192	Oven Liner – Top	1	A0119A1	
073 660	Bottom Infill S.A.	1	C2653A0	
385 854	Grill Electrode – Derlite	1	39288A1	
073 411	Tidy Panel	1	B2168A1	
010 205	Grill Pan Complete	1	B0205A0	} Alt.
010 209	Grill Pan Handle	1	43014A0	
073 665	Grill Pan Handle	1	B2320A0	
004 287	Hotplate Tap Assembly – Semi Rapide	2	38888A0	
072 426	Hotplate Tap Assembly – Rapide	2	C1865A0	
004 281	Grill Tap Assembly	1	38915A0	
	Oven Thermostat Kit (Comprising either Copreci, Diamond 'H', Concentric or Teddington thermostat complete with gasket and 2 fixing screws)	1	E1615A0	
388 082	Spark Generator – Turnright GL500	1	38680A0	
393 681	Spark Generator – Vernitron 407/1/72640/006	1	38680D0	
073 420	Cable Harness	1	B2287A0	
073 421	HT Harness – Hotplate	1	B2288A0	
073 422	HT Harness – Grill	1	C2500A0	
073 423	HT Harness – Oven	1	C2501A0	
073 669	Hob (Brown)	1	A0619B1	
395 800	Hotplate Electrode – Kigass 8141	4	C0030A0	
073 671	Hob Side Trim – L.H. (Brown)	1	B2418A1	
073 673	Hob Side Trim – R.H. (Brown)	1	B2418B1	
010 571	Burner Head – Rapide (Brown)	2	C0232A0	
010 572	Burner Head – Semi Rapide (Brown)	2	C0231A0	
073 345	Pan Support Complete (Brown Model)	4	B2010A1	
	Fascia Sub Assembly (Inc. Panel and Spindle Bush) (Brown)	1	B2293H0	
381 669	Ignition Switch – Arcoelectric C7001AB/Brown (Brown)	1	D1607A0	
071 792	Grill Door Handle (for Fascia Panel) (Brown)	1	C1334A1	
074 319	Control Knob Assembly – Hotplate and Grill (Brown)	5	B2330B8	
074 320	Control Knob Assembly – Thermostat (Brown)	1	B2330A8	
410 205	Knob Clip	6	11013015	
073 444	Grill Door Liner Weld Assembly	1	B2291A1	
	Grill Door Panel (Brown)	1	B1175A19	
071 792	Grill Door Handle (Brown)	1	C1334A1	
	Oven Door Panel (Brown)	1	A1011A12	
071 847	Oven Door Handle (Brown)	1	C1408A0	
073 509	Oven Door Lining	1	A1048C1	
004 288	Oven Seal – Top	1	29197C0	
071 193	Oven Seal – L.H.	1	D1092B0	
073 269	Oven Seal – R.H.	1	29197G0	
073 458	Side Casing (Brown)	2	A1468A3	
073 692	Reset Valve Assembly Complete	1	B2447A0	
	Glass Lid Assembly (Brown)	1	A1829A0	
073 761	Vent Panel (Brown)	1	A1723A1	

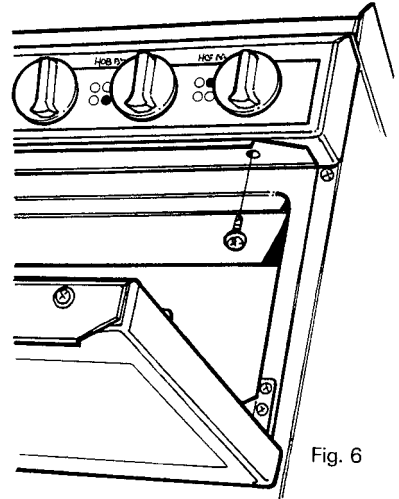
**NOTE:** Failure to use manufacturers original spares could negate normal BSI approval of the product.

## SERVICING NOTES

**NOTE:** Turn off gas supply before servicing any gas carrying components. After servicing turn on gas and check for gas soundness. After satisfactory servicing ensure that the serviced components operate correctly.

### A. REMOVAL OF FASCIA PANEL

1. Remove inner four gas control knobs.
2. Remove battery from below oven (see page 6).
3. Remove two screws located under fascia panel (Fig. 6).
4. Remove loose fascia baffle.
5. Remove outer two control knobs.
6. Lift off fascia panel and pull the two leads off the rear of the ignition switch.
7. Transfer bottom seal, ignition switch and bracket to new fascia if required (see Section 'P').
8. Replace in reverse order ensuring fascia is located on lugs and baffle orientated as grill door handle (lip downwards).



### B. REMOVAL OF SIDE PANEL

1. Pull cooker forward and disconnect from gas supply.
2. Open grill door.
3. Remove one screw from flange front and one from rear (Fig. 7a).
4. Pull panel away at top from the appliance and lift off the location pegs.
5. Re-assemble in reverse order, ensuring double cut-out in side panel is to the front of the appliance. (See Fig. 7b.)

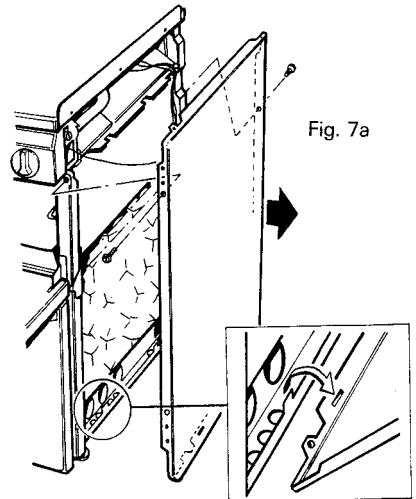
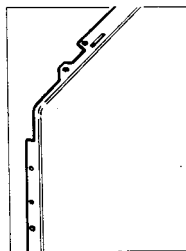
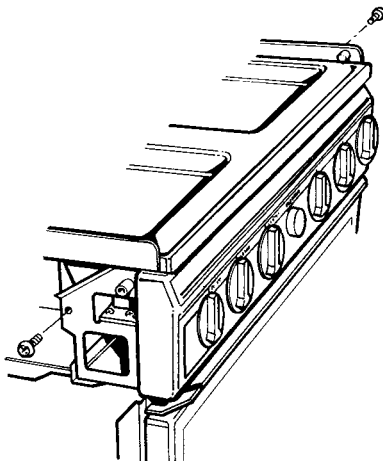


Fig. 7b



### C. REMOVAL OF HOTPLATE TRAY

1. Remove pan supports, burner heads and burner bodies.
2. Remove side panels (see Section 'B').
3. From each side at front remove one screw (see Fig. 8).
4. At rear of cooker remove two screws from rear edge of hotplate tray and slacken the upper lid fixing screws (A) (see Fig. 11).
5. Lift the rear of the hotplate tray, then lift the front off the locations.
6. Disconnect the H.T. leads from the electrodes. Remove hotplate.
7. Re-assemble in reverse order.



### D. REMOVAL OF OVEN THERMOSTAT

1. Remove fascia panel, side panels and hotplate tray (see Sections 'A', 'B' and 'C').
2. Disconnect the oven supply pipe from the thermostat body.
3. Remove loose oven roof and unclip phial which is located in the rear of the oven; feed phial through hole in oven.
4. Remove the screws which secure the thermostat body to the gas rail; remove the thermostat taking care of the seal from between the thermostat and the gas rail.
5. Re-assemble in reverse order ensuring that:
  - (a) The seal is correctly fitted between the thermostat and the gas rail.
  - (b) The phial is securely clipped in the oven.
  - (c) The thermostat capillary is not damaged by the oven roof.
6. Test for gas leaks before replacing fascia panel.

### E. REMOVAL OF HOTPLATE TAP

1. Remove fascia panel, side panels and hotplate tray (see Sections 'A', 'B' and 'C').
2. Remove the screws securing the tap to the gas rail.
3. Re-assemble in reverse order ensuring that the seal is between the tap and the gas rail.
4. Turn on gas and test for gas leaks before replacing fascia panel.

### F. REMOVAL OF GRILL TAP

1. Remove fascia panel, side panels and hotplate tray (see Sections 'A', 'B' and 'C').
2. Disconnect grill supply pipe from rear of tap.
3. Remove the screws securing the tap to the gas rail.
4. Re-assemble in reverse order ensuring that the seal is between the tap and gas rail.
5. Turn on gas and test for gas leaks before replacing fascia panel.

### G1. REMOVAL OF OVEN BURNER AND FLAME SUPERVISION DEVICE ASSEMBLY

1. Pull appliance forward and disconnect from gas.
2. At rear of appliance remove the bottom panel.
3. Disconnect supply pipe from the flame supervision device.
4. Remove screws from inside of oven around the oven burner box.
5. Lower the assembly out from rear of appliance.
6. Disconnect the H.T. lead from the oven burner electrode.
7. Re-assemble in reverse order.
8. Check for gas soundness.

## G2. TO REPLACE THE FSD

1. Repeat operations 1 to 6 of section G1.
2. Disconnect FSD phial from clip securing it to the burner box assembly. Slide phial out of assembly.
3. Remove spring clip from end of burner.
4. Slide burner off injector carrier.
5. Remove injector and washer. Note position of FSD body.
6. Remove locknut from injector carrier and remove FSD from burner box.
7. Transfer injector to new FSD ensuring copper sealing washer is in place.
8. Re-assemble in reverse order ensuring FSD phial is located in the correct position (see Fig. 9 and below).
9. Check for gas soundness.

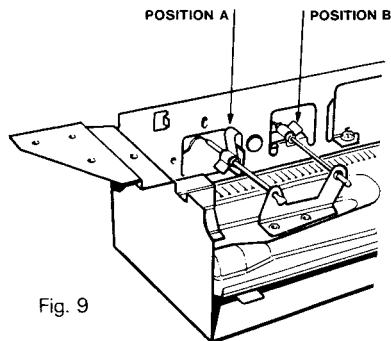


Fig. 9

### POSITION A

Teddington FFD/AQH/608N  
Diamond 'H' 5920-29

### POSITION B

Teddington FFD/CQH/608N  
Diamond 'H' GSD 100/29

## H. REMOVAL OF SPARK GENERATOR

1. Pull appliance forward and isolate from gas.
2. Pull off all the connections to the spark generator.
3. Slacken off the two screws and remove the spark generator.
4. Re-assemble in reverse order ensuring leads do not become trapped (re-wire as wiring diagram).

## I. TO REPLACE OVEN ELECTRODE

1. Remove battery (see page 5).
2. Remove oven furniture.
3. From inside oven, unscrew the electrode mounting bracket from the assembly. Take care that electrode lead is retained, otherwise it may become inaccessible.
4. Separate the electrode from the electrode mounting bracket by removing the single securing screw. Transfer electrode lead to new electrode (Fig. 10).
5. Re-assemble in reverse order ensuring that the electrode mounting bracket is fitted correctly behind location tab.

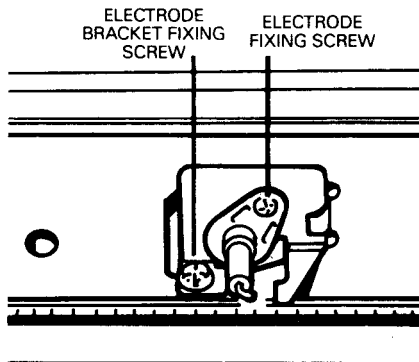


Fig. 10

## J. TO REMOVE VENT PANEL

1. Close lid.
2. Pull appliance forward and disconnect from gas.
3. Slacken off lid fixing screws (A) and rear hob fixing screws (arrowed Fig. 11).
4. Remove two screws in rear flange of vent panel (Fig. 11). Taking care not to lose the fibre washers.
5. Ease vent panel away from appliance by pulling in an upwards direction.
6. Replace in reverse order ensuring that the reset button is correctly positioned.

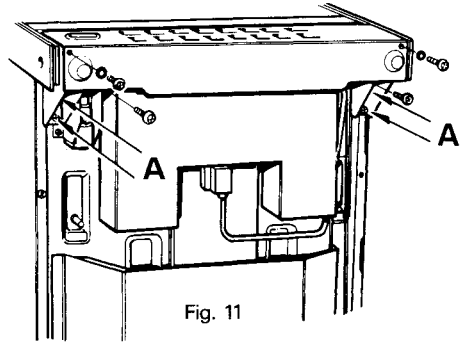


Fig. 11

## K. TO CHANGE HOTPLATE CUT OFF VALVE

1. Pull appliance forward and disconnect from gas removing the flexible hose from the valve.
2. Remove side panels, vent panel and hotplate tray (see Sections 'B', 'J' and 'C').
3. Disconnect both gas rail supply pipes from the gas rail and valve block assembly. Remove reset button.
4. From the rear of the appliance remove the three screws securing the reset valve bracket assembly to the rear panel.
5. Transfer the reset button to the new assembly.
6. Re-assemble in reverse order ensuring reset button is correctly positioned.
7. Check for gas soundness and correct operation of valve assembly.

## L. GLASS LID REMOVAL

1. Pull appliance forward and disconnect from gas.
2. Raise lid and remove one screw from side of each lid hinge arm arrowed, (see Fig. 12) taking care to hold glass lid. Slide glass upwards out of lid arms.
3. Re-assemble in reverse order.

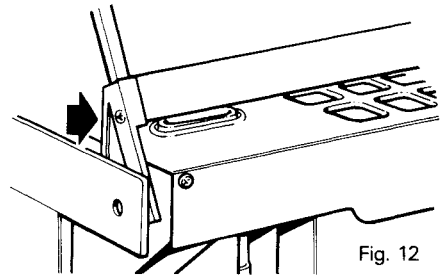


Fig. 12

## M. LID STOP SETTING

### (Lid Closed)

1. Slacken off 2 screws holding lid stops on insides of hob side trims.
2. Rotate lid stops until satisfactory lid position is obtained.
3. Tighten up lid stop screws ensuring they do not move whilst being tightened.

### (Lid Open)

1. Slacken off nut on back of lid stop situated on rear left hand side of appliance.
2. Rotate stop until satisfactory lid position is obtained i.e.  $90^{\circ} +3^{\circ} -0^{\circ}$ .
3. Tighten up nut on back of stop.

## N. HOTPLATE LID TENSION ADJUSTMENT

1. Remove vent panel (see Section 'J').
- 1) To Release Tension  
Hold adjusting nut, slacken off locknut (see Fig. 13) (Note: left hand thread). With locknut slackened unwind adjusting nut to release spring tension.
- 2) To Retension Lid  
To retension the spring wind up adjusting nut (Note: left hand thread) until required tension is achieved, secure locknut. Check lid closure and re-adjust tension if necessary. The adjustment is correct when the lid closes gently when released from the half open position.

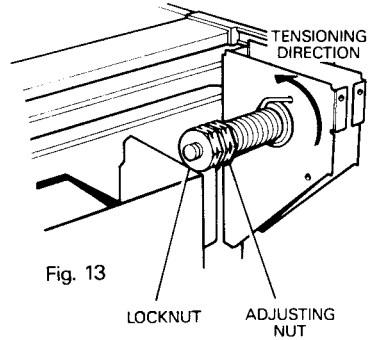


Fig. 13

## O. REMOVAL OF HOTPLATE H.T. LEADS

1. Remove hotplate tray (see Section 'C').
2. Remove H.T. leads from twist tie (see Fig. 14).
3. Disconnect leads from electrodes.
4. Disconnect leads from generator.
5. Re-assemble in reverse order.

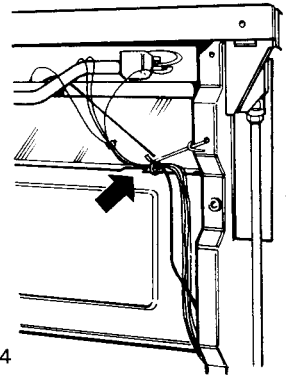


Fig. 14

## P. REMOVAL OF GRILL BURNER

1. Open grill door and remove grill H.T. lead.
2. Remove 2 screws from underside of tidy panel (see Fig. 15).
3. Remove 4 screws from front of grill.
4. Lower and pull forward grill burner and canopy.
5. Replace in reverse order.

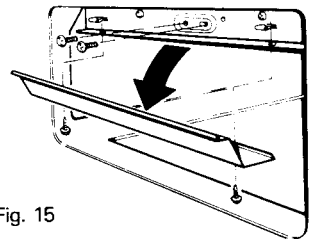


Fig. 15

## Q. REMOVAL OF IGNITION SWITCH

1. Remove battery (see page 6).
2. Remove fascia (see Section 'A').
3. Push in ignition switch tags and remove switch (see Fig. 16).
4. Re-assemble in reverse order.

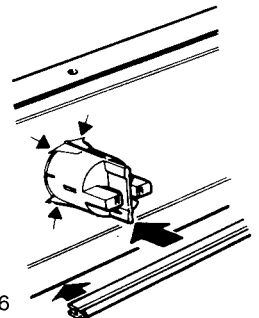


Fig. 16

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